

# HARFORD COUNTY HEALTH DEPARTMENT

## Food Facility Basics



### **Critical Control Points**

#### Cook Temperatures:

165° F for 15 seconds: poultry, stuffing, and stuffed meats.

155° F for 15 seconds: pork, comminuted fish and meats, ground beef, and foods containing eggs not for immediate service.

145° F for 15 seconds: beef, seafood, and eggs for immediate service.

140° F for 15 seconds: vegetables, commercially precooked foods, and pasta (if hot held or cooled).

130° F for 121 minutes: rare roast beef, which is served within 4 hours. Cooling is not permitted.

#### Hot Holding:

Maintain foods at an internal temperature of 140° F or above.

#### Cold Storage:

45° F or below: all foods except crabmeat and smoked fish.

38° F or below: pasteurized crabmeat and smoked fish.

#### Cooling Standards:

The food product must cool from an internal temperature of 140° F to 70° F within 2 hours then from 70°F to 45° F within another 4 hours.